

Catering Menu

USD Catering

Hospitality Services
University of San Diego
Open: M-F 8AM-5PM

University Center 280
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San Diego, CA 92110

Contact

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meetatusd.com



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WELCOME

USD Catering invites you to experience our signature hospitality, exquisite cuisine, and unparalleled service for your next campus event. USD Catering is proud to be the exclusive caterer for the university community and its guests. When you keep your business “on the hill” the revenue generated goes back to the university and helps subsidize costs for USD students. Whether you’re planning a seated corporate dinner, department meeting, full day conference, themed student lunch, or a fundraising gala, we offer professional services that match your taste and budget.

Location and Convenience

USD Catering creates an unforgettable dining experience throughout the San Diego community. Whether you need catering service at home, office, or a designated event site, our professional team can help. Moreover, when it comes to assisting with the entire process of planning a menu, décor, and setting, USD Catering is there every step of the way. We will provide the attention to detail that will leave you free to enjoy the business and pleasure of your event.

Quality

We proudly serve food that is both delicious and environmentally conscious. Along with the savory sensation of our food, freshness and sustainability are key ingredients to our dining experience. Locally grown, delivered, and prepared to our exact specifications, our food meets a high standard of excellence. We start with the best natural food so that you can end with the best catering experience.

Unique Choices

A variety of meal options are available for your every catering need. Need a continental or hot breakfast? A grab and go lunch from our On the Move menu? How about a piping hot lunch? Want a buffet? An elegant dinner? We can provide all this even when the guest list reaches the hundreds. And of course, your meal is always customized to your service and dietary needs.

Service

Our culinary staff’s execution revolves around thoughtful preparation, punctual presentation, and gracious service. The staff’s learning is ongoing, as they receive continuous training from the Culinary Institute of America which further enriches their passion for edible creations.

Our Green Philosophy

USD Catering exercises sustainable practices to the best of its ability in all facets of operations. Through supporting and sourcing local farmers and artisans we provide the community with a green approach to catering. We take pride in the fact that we offer an eating experience that is delectable for the guests and desirable for the earth.

We can develop a green menu meant to suit you and your event. Customizations such as free-range poultry, grass-fed beef or pork, wild-caught seafood, and organic produce are available. There are many options for other products to be sourced locally, organic and/or sustainable.

Reusable china and bulk serving items are available for coffee and tea services in order to avoid sending excess packaging to the waste stream. USD Catering does not stop being green once the food has been served, our sustainability efforts continue through the cleanup of your event. Pre and post consumer food scraps are composted.

Green Initiatives

- Local, organic sources of food and beverages when available
- Vegetarian and/or vegan options (reducing meat consumption is linked to a reduced carbon footprint)
- Ethically produced and sourced
- Seasonal menus to capitalize on locally grown ingredients
- Pre-consumed and post-consumer food waste plan
- Sustainable meat and fish when available
- Recyclable linen tablecloths
- Bamboo plates when requested
- Recyclable plates, flatware, cups, and reusable décor available
- Recycling containers at each event (if requested)
- Local vendors used for event equipment and rentals
- Reusable china services

Successful Catering Planning

It is important to allow yourself plenty of time to plan for and create your event. To arrange an appointment with catering, or for assistance in general, please contact us. We encourage you to come with ideas about your function and we will work with you to support your planning any way possible.

Event Site Reservations

The first step in planning your event is to select and reserve an event site space. USD facilities can be scheduled through EMS (Event Scheduling) for on campus groups. External groups should contact USD Catering at (619) 260-8811. The following facilities can be reserved by calling their offices directly:

- | | |
|--|----------------|
| • Degheri Alumni Center | (619) 260-4534 |
| • Hahn University Center | (619) 260-7574 |
| • Joan B. Kroc Institute for Peace & Justice | (619) 260-7808 |
| • Mother Rosalie Hill Hall | (619) 260-7915 |

Catering Orders

Once you have reserved your event space, off-campus clients should contact USD Catering at (619) 260-8811 as soon as possible. Internal (on campus) groups may submit a request form via meetatusd.com (see Catering tab).

Campus Map

<https://www.sandiego.edu/maps>

WELCOME

Menu

Your selections may be made from our various meal options. If you prefer choices outside of this menu we will work with you to make your ideas a reality. Customization is always available. However, some restrictions may apply because of the location and/or size of your group. Menu items and prices are subject to change based on current market conditions and availability.

Our buffets and food stations are all priced per meal durations:

- | | |
|----------------------|-----------|
| • Breakfast Buffet | 2 Hours |
| • Lunch Buffet | 1.5 Hours |
| • Coffee Break | 1 Hour |
| • Reception Stations | 1.5 Hours |
| • Dinner Buffet | 2 Hours |

Should your event exceed the standard time please discuss with your catering consultant to secure additional services. Additional charges will be added to the final billing.

Service Options

We offer an array of serviceware options for your event.

- | | |
|--------------------|--------------------------------------|
| • Paper: | No Charge |
| • Upgraded Bamboo: | \$2 Per Person |
| • Tray Pass: | \$35 Per Server / Per Hour |
| • China: | \$5 Per Person - plus additional fee |

Staffing

Any necessary staffing required to support your event will be charged at a rate of \$35 per hour (minimum shift is 4 hours). This would apply to events with a buffet, when hot food is served, or to provide experiential components such as live cooking or a bar station. Final bill will reflect actual labor utilized for your event.

Bar Services

All campus events with alcoholic beverages must be processed through USD Catering.

Bar service is a minimum of 90 minutes with one bartender per 100 guests and a bartender fee of \$210 per bartender. For any time over 90 minutes will be billed accordingly and will be reflected on the final bill. If you would like to add an additional bartender for your event we would be happy to accommodate your request. View complete alcohol procedures online.

Allergies | Special Meals | Dietary Restrictions

Gluten-free, lactose-free, Kosher, Halal, vegetarian, vegan, and other special dietary meals can be provided upon request. Additional fees may apply. Before placing your order, please inform your sales associate if anyone in your party has a food allergy. Note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Guest Count | Guarantee

For most orders, we require a final count three business days before the event (not including the day of the event). An earlier guarantee of five business days is required for groups over 100 or with special menus. You will be financially responsible for 100% of your final guarantee, or the actual number of guests served, whichever is greater.

If a guarantee is not provided, your last estimate becomes your guarantee. Last minute guest count changes may result in additional charges. If your guest count increases less than three days before your event, we may not be able to increase the quantity of every menu item, but we will serve an appropriate substitution. We prepare food for 5% above the guarantee for buffets only. For groups over 100, and for orders occurring on weekends, holidays, or during finals, there may be additional charges for labor and services. The final bill will reflect the actual cost. Orders placed less than 3 business days prior to the event date are subject to a \$75 late order fee. Items may be substituted to accommodate late orders.

Furnishings and Rental Equipment

We can assist you with the rental of belly bars, canopies, umbrellas, tents, stages, lighting, cocktail tables, specialty linen, floral arrangements etc. We will coordinate all rental needs for your convenience.

Note: pop-up tents are not included and will be charged separately should your event be outdoors and coverage is needed. Equipment and décor may not be taken from the event. Missing equipment/decor will be automatically billed to the client hosting the event.

Please clarify table and chair requirements with the appropriate facility when reserving your space. USD Catering does not supply tables and chairs.

Delivery and Pick Up

The appropriate attendants are scheduled to clean up each event based on the time specified on the event sheet / duration of meals.

If a client asks USD Catering to come back later than the scheduled event end time, there will be an additional fee of \$50 per hour for every hour that staff is required for late pick up. The event location must be unlocked and available at least 45 minutes prior to the event starting time as shown on your order.

Leftovers

Due to regulations by the Health Department and in alignment with catering industry standards, any food not consumed at the event may not be removed, except by USD Catering staff.

Substitutions

USD Catering purchases products from outside vendors. Should a vendor fail to deliver an order in a timely manner, we reserve the right to substitute a comparable menu item.

WELCOME

Billing

As a service to our customers, USD Catering handles all billing. When ordering, on-campus groups will need to provide all of the information necessary for the internal charge system. If we do not have the information ten business days prior, it may be necessary to cancel the food order for your event.

On-campus departments/groups using a Workday code, that are being reimbursed by an outside group, are not entitled to the campus discount and are subject to service charges and state sales tax.

Off-campus groups will be billed (including CA state sales tax) to the billing address provided by the client. A 75% deposit is required (14 business days in advance) to confirm the contract and your event. The remaining balance is due 2 days prior to the event. Failure to pay 2 days prior to the event will cancel the event.

A taxable service charge of 20% will be added to all catering for non-USD groups.

Cancellations

There is no charge for cancellations made at least five working days prior to your event, a 50% charge for cancellations made three working days prior to your event, and a 100% charge for cancellations made less than 72 hours prior to your event.

A minimalist morning scene set on a light-colored, textured surface. In the bottom left corner, a golden-brown croissant sits on a small, light-colored plate. To its right, a white cup of coffee with a latte art design is placed on a matching saucer. In the top left corner, a small branch with green leaves is visible. Long, soft shadows of the leaves and the coffee cup are cast across the background, suggesting a low sun position. The word "Morning" is centered in a white, serif font.

Morning

The Baker's Corner

Pastries are delivered fresh daily from the ovens of local bakeries. Served with assorted Jellies/Jam, Butter and Cream Cheese (light and regular). Minimum order of one dozen per item, unless otherwise noted.

Mini Muffins \$28.00/dozen

Choice of One Flavor per Dozen: Original Bran, Blueberry, Orange Cranberry, Cappuccino and Double Chocolate

Gluten-Free Muffins (no minimum) \$3.50/each

Double Chocolate, Lemon Streusel

Mini Plain Bagels \$28.00/dozen

Mini Cinnamon Rolls \$30.00/dozen

Spinach Kale & Cheese Croissant \$3.50/each

Almond Croissant \$3.50/each

Custard Cream Raisin Roll \$3.50/each

Bear Claws \$3.50 each

Mini Assorted Scones \$30.00/dozen

Blueberry, Chocolate Chunk, Orange Cranberry

Apple Turnovers \$33.00/dozen

Mini Gourmet Croissants \$30.00/dozen

Traditional Butter, Almond, Chocolate

Petite Tea Bread Assorted (minimum 36) \$35.00/dozen

Orange Cranberry, Pumpkin, Banana, Espresso, Chocolate, Lemon

Breakfast/Tea Breads (one sliced loaf serves 12) \$26.00/loaf

Guava, Pineapple Coconut, Zucchini, Banana Nut, Marble, Lemon Poppy

Mini Assorted Danishes \$33.00/dozen

Apple, Blueberry, Cheese, Cherry

Two-Tone Croissant with Nutella \$24.00/for 6

Fresh Fruit

Fresh from the Field (v) \$5.00/person

Whole Fruit Basket including California-grown Apples, Bananas, Oranges and Grapes

Seasonal Fresh Sliced Fruit Platter (v) \$6.50/person
Pineapple, Honeydew, Cantaloupe, Citrus and Grapes

Tropical Fruit Platter (v) \$8.50/person
Pineapple, Melon, Papaya, Kiwi and more. Selections based upon seasonal availability.

Whole Fruit (v) \$2.75/person
Apples, Grapes, Oranges or Seasonal

Mixed Berry Bowl (v)
Seasonal Small (serves 10) \$65/bowl
Seasonal Large (serves 25) \$150/bowl

Cold Specialties

Low-fat Yogurt (vgt, gf) \$2.55/person

Low-fat Yogurt Parfait (vgt) \$7.95/person

Hard-boiled Eggs (vgt) \$1.75/person

Individual Cold Cereal with Milk (vgt) \$6.00/person

Chia Bowl (Berries, Nuts, Chia Seeds and Coconut Flakes) (v) \$6.50/person

Acai Bowl (Berries, Nuts and Seasonal Fruits)
(v) \$7.75/person

Breakfast A La Carte

Build Your Own Yogurt Parfait Station (vgt) \$11.00/person

Choice of one: Plain, Vanilla or Strawberry Low-fat Greek Yogurt. Toppings include Seasonal Berries, Homemade Granola, Honey and Strawberry Puree. (15-person minimum)

Smoked Salmon Platter \$14.50/person

Thin slices of Smoked Salmon served with Cream Cheese, Diced Red Tomato, Sweet Red Onion, chopped Hard-boiled Eggs, Capers and Lemon Wedges, accompanied by mini Bagels. (10-person minimum)

Quiche (One Quiche Serves 8) \$6.95/person

- Farm fresh Eggs & savory filling baked in a light, flaky crust (vgt)
- Applewood Smoked Bacon and Gruyere Cheese Prosciutto, Basil, Sundried Tomatoes and Pecorino Cheese
- Wild Mushrooms and Baby Spinach (vgt)
- Smoked Salmon, Asparagus Tips and Boursin Cheese

Caramelized French Toast (vgt) \$50.00

French Toast baked with Brown Sugar and Butter to form a Sticky Cinnamon Roll Casserole (12-person minimum)

Breakfast Sandwiches (one flavor combination per dozen) \$9.50/person

- Scrambled Egg or Egg White
- Cheddar, Swiss, American
- Bacon, Ham or Turkey Sausage
- Croissant, English Muffin or Plain Bagel

Southwest Breakfast Burrito (vgt) \$7.50/person

Egg, Peppers, Onion, Tomatoes, Cheddar and Flour Tortillas. Served with Salsa.

Hot Oatmeal (vgt) \$6.50/person

Brown Sugar, Dried Raisins, and Milk

Breakfast Buffets

The following buffet options include local Coffee, Decaffeinated Coffee and a Selection of Teas. (Water service is not included). 10 person minimum.

Sunrise Breakfast (vgt) \$13.95/person

A selection of Breakfast Pastries & Breakfast Breads, Jam and Butter, Seasonal Sliced Fruits and Individual Flavored Yogurts

Balanced Breakfast (vgt) \$18.95/person

Individual Greek Yogurts, Dried Fruits, Nuts, Homemade Granola, Honey, Seasonal Sliced Fruits. Freshly Baked Bagels with assorted toppings, selection of Breakfast Pastries and Chilled Orange Juice

Avocado Toast Break (Attendant Required) \$23.50/person

A selection of pre-made and made to order Toasts. Avocado, Heirloom Tomato, Charred Corn, Radish, Feta, Applewood Smoked Bacon, Smoked Salmon, Crab Salad, Hard Boiled Eggs, Olive Oil, Balsamic Glaze

European Breakfast \$18.95/person

Croissants, Sliced Baguettes, Sliced Ham, Prosciutto, Turkey, Brie, Sliced Swiss and Cheddar, Chilled Hard-Boiled Eggs with Salt and Pepper, Jam and Butter, Sliced Seasonal Fruits and Orange Juice

Hearty California Breakfast \$26.50/person

Assorted selection of seasonal fresh pastries with Jam and Butter, Scrambled Eggs, Thick-Cut French Toast with Maple Syrup, Applewood Smoked Bacon, Pork Sausage Links, Breakfast Potatoes, Sliced Seasonal Fruit and Orange Juice

A still life photograph featuring a white table surface. In the bottom right corner, a light-colored ceramic plate holds a fresh salad with green leafy vegetables, sliced cucumbers, cherry tomatoes, and small white cheese cubes. Next to the plate is a clear glass filled with water, ice cubes, and a slice of lemon. In the top right corner, a sprig of a green plant with small leaves is visible, casting long, soft shadows across the white table. The word "Afternoon" is written in a white serif font across the middle of the image.

Afternoon

Packed Lunches

Our gourmet “on the move” selections are a fresh take on the traditional brown bagged lunch. Each lunch comes with a sandwich, bag of chips, piece of seasonal whole fruit, a cookie and a bottled water. Condiments are also provided.

Selections may be presented as platters (requires a 10-person minimum) for your group. All sandwiches can be served on your choice of bread: Whole Wheat, Ciabatta, Flour Tortilla, Baguette or Classic White. Sandwiches can be prepared on Gluten-free bread upon request.

Your choice of three boxed lunch meals from our selection below, priced per guest. (Additional choices are an additional \$1.00 per guest.) Minimum order of 10.

Sandwiches

Classic Sandwiches \$15.95/person

- Bread of your choice with Lettuce and Tomato
- Turkey and Provolone
- Ham and Swiss
- Roast Beef and Cheddar
- Grilled Chicken Breast with Bacon and Ranch Dressing
- Tuna Salad
- Traditional Chicken Salad
- Vine-ripe Tomato, Fresh Mozzarella and Pesto

Signature Sandwiches \$16.50/person

- Roasted Seasonal Vegetables, Avocado and Hummus
- Smoked Country Ham, Swiss Cheese, Caramelized Onion, Baby Arugula, Aioli and Olive Oil
- Chicken Caesar Wrap
- Roast Beef Sandwich, Fontina Cheese, Caramelized Onion, Baby Arugula, Mustard Aioli
- Chermoula Shrimp Wrap with Sweet Peppers, Onions, Garlic and Tahini Cream
- Roasted Pesto Chicken, Sundried Tomatoes, Mozzarella Cheese, Arugula and Pesto Aioli
- Club with Roasted Turkey, Applewood Smoked Bacon, Avocado, Cheddar Cheese, Sliced Tomato, Green Leaf Lettuce and Herb Aioli

Salads

Couscous Salad (v, gf) \$11.50/person

Couscous, Almond, Raisins, Chopped Apricots, Saffron Onions and a Citrus Vinaigrette

Caesar \$13.50/person

Romaine Lettuce, Herbed Croutons, Parmesan Cheese, Caesar Dressing

Caprese (vgt) \$13.50/person

Heirloom Tomatoes, Fresh Burrata, Arugula, Toasted Walnuts, Pesto Drizzle and Balsamic Glaze

Fattoush (v) \$13.50/person

Romaine Lettuce, Fresh Mint, Parsley, Green Onions, Diced Tomatoes, Cucumber, Diced Red Onions, and a Citrus Vinaigrette

Beets & Goat Cheese (vgt) \$13.95/person

Heirloom Beets, Arugula, Fresh Mint, Dill, Parsley, Toasted Walnuts, Crumbled Goat Cheese and Gorgonzola Cream Dressing

Tuscan Bread Salad (v) \$13.95/person

Italian Artisan Bread, Diced Heirloom Tomatoes, Cucumbers, Diced Red Onions, Fresh Basil, Pesto Vinaigrette

Salad Niçoise \$15.95/person

Tomatoes, Cucumber, Artichokes, Tuna Confit, Hard-boiled Eggs, Green Pepper, Haricot Verts, Black Olives, Fresh Basil and a Tapenade Vinaigrette

Enhance Your Salad

Chili Garlic Grilled Tofu \$4.50/Person

Herb Marinated Breast of Chicken \$7.50/Person

Grilled Skirt Steak \$9.50/Person

Pan Seared Salmon \$12.00/Person

Lemon Pepper Shrimp \$11.00/Person

Luncheon Platters

All prices are per person, minimum of 10 guests unless otherwise noted. Served cold, deli-style. Select from our A La Carte Salads to complete your Luncheon Buffet.

Alcala \$27.50/person

- Ham, Grilled Flank Steak, Pepper Turkey, Crabmeat Salad Dijonnaise
- Havarti and Aged Swiss Cheese
- Roasted Red Peppers and Caramelized Onions
- Mayonnaise and Dijon Mustard
- Assorted Rustic Breads
- White and Dark Chocolate Brownies with Strawberries

Tecolote \$18.50/person

- Prosciutto and Sliced Grilled Chicken
- Grilled Eggplant and Zucchini
- Provolone and Aged Cheddar Cheese
- Roasted Red Pepper and Caramelized Onion
- Basil Mayonnaise and Dijon Mustard
- Assorted Rustic Breads
- Raspberry Linzer Bars & Lemon Bars

San Pasqual \$33.50/person

- Herbes de Provence Grilled Shrimp Skewers and Grilled Chicken
- Herbed Goat Cheese and Brie
- Grilled Asparagus and Roasted Peppers
- Olive Tapenade and Lemon Aioli
- Crusty French Loaves and Croissants
- Apple Strudel

The Mission \$29.50/person

- Pesto Grilled Chicken Breast, Rosemary Marinated and Grilled Flank Steak
- Sliced Prosciutto, Genoa Salami and Hot Capocollo
- Fresh Mozzarella and Sliced Provolone
- Grilled Eggplant
- Ciabatta and Focaccia
- Tiramisu

A La Carte Salads

(Serves 10 people)

Cobb Salad \$45.95

Iceberg Lettuce, Tomatoes, Blue Cheese, Onions, Avocado, Boiled Eggs, Grilled Chicken Breast, Diced Bacon and Ranch Dressing

Wedge Salad \$45.50

Iceberg Lettuce Wedges, Chopped Bacon, Cheddar Cheese, Fresh Chopped Chives, Sundried Tomatoes, Red Sweet Onions, Heirloom Baby Tomatoes and a Buttermilk Ranch Dressing

Asparagus Salad (vgt) \$45.50

Heirloom Beets, New Potatoes, Shallots, Mixed Greens, Hard-boiled Eggs and Mustard Vinaigrette

Tomato and Mozzarella (vgt) \$43.50

Sliced Heirloom Tomatoes, Arugula, Sliced Fresh Mozzarella, Basil Chiffonade and a Red Wine Vinaigrette

Sicilian Pasta Salad \$43.50

Penne Pasta, Diced Tomatoes, Diced Ham, Black Olives, Diced Red Sweet Onion, Toasted Pine Nuts and Pesto Vinaigrette

Thai Shredded Chicken \$45.95

Barbecue Chicken, Spinach, Yellow Bell Pepper, Enoki Mushroom, Won Ton Skin, Slivered Almonds, Rice Sticks and Sesame Ginger Dressing

Spicy Noodle Salad \$43.50

Chinese Noodles, Shredded Lettuce, Shiitake Mushrooms, Asparagus, Assorted Bell Peppers and a Sherry Chili Soy Vinaigrette

Ensalada Rosaura (vgt) \$43.50

Shredded Red Cabbage, Heirloom Beets, Spinach, Jicama, Candied Pineapple, Croutons and an Avocado Dressing

Pasta, Grain and Vegetable Salads (v)

- Cracked Wheat Salad with Garden Vegetables and a Chili Pepper Vinaigrette \$32.50
- Tunisian-Inspired Chickpea Salad with Peppers, Capers and Harissa Dressing \$32.50
- Green Lentil Salad, Carrots, Red Onions, Celery, Garlic and Mint Vinaigrette \$32.50
- Spanish Orange and Fennel Salad with Mixed Citrus Dressing \$32.50

Hot Luncheon Buffets

All prices are per person, minimum of 15 guests unless otherwise noted.

Tuscany \$37.50

- Tomato and Mozzarella Salad with Fresh Basil
- Caesar Salad with Herb Croutons and Shaved Parmesan
- Grilled Salmon with Pesto Vinaigrette
- Grilled Chicken Breast with Sun-Dried Tomato and Oregano Butter
- Medley of Rosemary Potatoes
- Grilled Asparagus
- Tiramisu

South of France \$37.50

- Mesclun Salad with Garlic Croutons
- Salad Niçoise
- Provencal Grilled Beef with Herb Olive Oil
- Grilled Chicken with Provencal Herbs
- Tomatoes Provencal
- Gratin of Red and Yellow Sweet Peppers
- Sauteed Green Beans
- Dark Chocolate Mousse with Berries
- *Add Salmon at additional cost*

Asian Bistro \$38.00

- Grilled Miso-Marinated Beef Salad with Ginger-Mustard Vinaigrette
- Cucumber Salad
- Grilled Filet of Salmon with Thai Curry Sauce
- Roasted Pork Tenderloin with Yam Puree and Pickled Red Onion
- Stir-fried Shanghai Bok Choy
- Basmati Rice
- Honey Lime Mango Fruit Salad

Latino \$36.50

- Yucatecan Guacamole, Fresh Tomato Salsa and Roasted Tomato Habanero Salsa
- Basket of Assorted Chips
- Ensalada Caesar
- Roasted Vegetable Enchiladas with Creamy Tomatillo Sauce and Melted Cheese
- Lacquered Chicken in Classic Red Mole
- Achiote-Seared Shrimp with Quick Habanero-Pickled Red Onions
- Arroz a La Mexicana
- Green Beans with Onion and Tomato
- Latino Flan

Plant Forward \$35.50

- Broccolini with Pickled Golden Raisins, Aleppo Chili and Charred Onion Vinaigrette
- Sweet Potato Tortilla Espanola with Green Olives and Romesco Sauce
- Simple Fennel Salad & Herb Salad
- Smoked Eggplant Salad Steamed Buns with Hoisin, Scallion, Celery, and Peanuts
- Squash Pangrattato with Buckwheat Groats, Rosemary, Walnuts, and Orange
- Wilted Kale with Sunflower Tahini and Rye
- Fresh Seasonal Fruit Salad with Mint & Lime

Barbecues & Tailgates

All prices are per person, minimum of 15 guests unless otherwise noted. \$195 per chef per 90 minutes. Outdoor BBQ requires a grill and additional charges. Your catering coordinator will quote the rental costs.

All American BBQ \$28.95

- Classically Seasoned Grassfed Beef Hamburgers
- Hot Dogs
- Barbecue Chicken
- Homemade Quinoa (v)
- Black Bean Burgers (v)
- Corn on the Cob (v)
- Baked Beans (vgt)
- Classic Potato Salad and Cole Slaw (vgt)
- Maple Syrup Cornbread (vgt)
- Traditional Apple Streusel and Vanilla Ice Cream (vgt)

Chili, Soup and Sandwiches \$26.50

- Beef Chili with Toppings: Fritos, Shredded Cheddar Cheese, Chopped Onions and Jalapeno Peppers
- Corn Chowder (vgt)
- 6" Party Sandwich (select 1 flavor per 15 guests, Italian, Caprese or Turkey Swiss).
- Hot Meatball Sandwiches on Mini Brioche Rolls
- Assorted Potato Chips (vgt)
- Chocolate Chip Cookies (vgt)

Football Tailgate \$32.50

- Deviled Eggs (vgt)
- Tomato-Pepita Salsa with Assorted Chips (vgt)
- Caesar Salad with Parmigiano Cheese
- Ancho Bacon-wrapped Shrimp
- "Q" on the Wings with Assorted Dips
- Pork Belly Burnt Ends
- Smoked Mac 'n Cheese (vgt)
- Dark Chocolate Brownies with Berries and Whipped Cream (vgt)

Receptions



Hors d'oeuvres

All hors d'oeuvres are priced per piece with a minimum of 24 pieces required per item. An attendant to tray-pass is \$100 per attendant, up to 90 minutes.

H: Hot C: Cold

Land

Pork Satay with Pineapple and Spicy Peanut Sauce (H) \$4.75

Afghan Lamb or Chicken Kabobs with Herbs (H) \$6.00

Vietnamese Pork Ball with Chili Dipping Sauce (H) \$5.00

Malaysian Beef Satays with Spicy Peanut Sauce (H) \$5.50

Beef Empanadas (H) \$4.50

Deep-Fried Wontons with Creamy Curried Chicken (C) \$4.50

Pork Pinchitos with Romesco Sauce (H) \$4.75

Strata Frittata with Swiss Cheese and Ham (H) \$4.50

Lamb on a Limb with Mint Mustard Dipping Sauce (H) \$6.00

Cremini Mushrooms Stuffed with Spanish Ham (H) \$4.50

Beef Slider, Aged Cheddar, Shallot Jam (H) \$5.50

Buffalo Chicken Wings (H) \$4.95

Beef Tenderloin and Blue Cheese Canapes (C) \$6.00

Chicken Satay with Peanut Sauce (H) \$4.50

Meatball (BBQ or Sweet & Sour) (H) \$5.00

Korean Fried Chicken Bao, Sweet & Spicy

Gochujang Sauce (H) \$6.00

Tandoori Chicken Sliders (H) \$5.50

Mini Chili Corn Muffins with Pancetta, Avocado and Cilantro (C) \$4.00

Spiced Duck Confit, Citrus-Hoisin Sauce, Curry Crumble, Taro Chip (C) \$6.50

Yakitori (Chicken) with a Mirin Soy Sauce (H) \$5.50

Quiche Lorraine (H) \$3.95

Loaded Deviled Egg (C) \$3.95

Fig in a Blanket with Gorgonzola and Prosciutto (seasonal) (C) \$5.50

Sea

Thai Crab Cakes with Chili Dipping Sauce (H) \$7.00

Island Thyme Poke, Maui Sweet Onion, Wonton Crisp, Sesame Oil (H) \$6.50

Open Sesame Shrimp with Tahini Ginger Sauce (C) \$6.50

Basil Crusted Scallops with Citrus Aioli and Citrus Dust (H) \$6.00

Steamed Wontons with Shrimp (H) \$5.50

Asparagus Crab Salad with Ginger Cream (C) \$6.95

Plunged Shrimp with Chili Mojo (C) \$6.50

Tuna Tartare on Ruffled Potato Chips (C) \$7.00

Smoked Salmon Roulade with Caper Relish and Crispy Scallions (C) \$6.50

Shrimp with Avocado Salsa on a Spoon (C) \$6.95

Lobster Bisque Shooter (H) \$6.50

Coconut Shrimp (H) \$7.00

Salmon Tartare with Sweet Red Onion Creme Fraiche on a Cornet (C) \$6.50

RECEPTIONS

Garden

Spiced Carrot Shooter, Coconut Ginger, Green Curry Cream, Thai Basil (vgt) (H) \$4.00

Indian Samosas with Chutney (v) (H) \$4.00

Tiny Roquefort Popovers (vgt) (C) \$4.50

Stuffed Grape Leaves (v) (C) \$3.50

Radicchio and Manchego Quesadillas (vgt) (H) \$4.50

Assorted Mini Quiches:

**Lorraine (Bacon), Broccoli and Cheese (vgt),
Garden Vegetable (vgt), 3 Cheese (vgt) (H) \$3.95**

Classic Deviled Eggs with Dijon Mustard (vgt) (C) \$3.00

Mexican Street Corn Deviled Eggs (vgt) (C) \$3.50

Crisp Toasts and Chargrilled Bruschetta (vgt) (C) \$3.50

Heirloom Tomato and Basil Bruschetta (v) (C) \$5.75

Paprika Chips with Hummus (v) (C) \$4.50

Corn Bread with Figs Tapenade (vgt) (C) \$5.00

**Focaccia with Caramelized Citrus Onions,
Goat Cheese and Asparagus (vgt) (C) \$5.00**

**Heirloom Cherry Tomato, Mozzarella, and Basil
Skewers (vgt) (C) \$4.50**

**Parmesan/Basil Marshmallows with Marinated
Sundried Tomatoes and Basil Dust (vgt) (C) \$5.50**

**Parmigiano-Reggiano Crisps with
Goat Cheese Mousse (vgt) (C) \$5.50**

**Yukon Gold Potato Salad with Scallions and Mushroom
Duxelles (vgt) (C) \$4.50**

**Heirloom Beets with Goat Cheese Panna Cotta
and Balsamic Pearls (vgt) (C) \$4.00**

**California Rolls with Soy Dipping Sauce
and Ginger (vgt) (C) \$4.50**

**Falafel & Hummus Dips with Lettuce and
Pita Chips (v) (C) \$4.50**

Reception Enhancers

All reception enhancer platters are priced per person with a minimum of 15 guests. Vegetables may vary based on season.

Middle Eastern Platter (vgt) \$6.95

- Lebanese Hummus, Garlic, Extra Virgin Olive Oil, Paprika
- Tzatziki, Yogurt, Cucumber, Dill
- Greek Salad Brochettes: Heirloom Cherry Tomatoes, Artichoke Hearts, Cucumbers & Olives
- Marinated Mediterranean Olives & Feta Cheese
- Grilled Vegetables
- Spicy Whipped Feta
- Grilled Herb Naan

Garden Crudités \$5.75

- Carrots, Heirloom Baby Tomatoes, Celery, Bell Peppers, Asparagus, Broccolini, Zucchini, Jicama and Cucumber
- Aioli, Chipotle Ranch Dip, Hummus Bi Tahini

Farmer's Market Jars \$9.50

- Butter Grilled Crostinis
- French Onion Fondue, Gruyere, Thyme Parmesan
- Burrata, Roasted Garlic, Black Pepper
- Southern Style Picked Shrimp Salad
- Heart of Palm & Cauliflower Ceviche

Dips and Spreads (vgt) \$6.95

Chef's Seasonal Dip, Corn Tortilla Chips, Sundried Tomato Focaccia, Sliced Baguettes and Pita Chips

Chalkboard Display Cheese and Charcuterie \$11.50

- Brie, Manchego, Stilton and Boursin
- Salami, Serrano, Capocollo
- Fig-Cranberry Marmalade, Mango Chutney, Spicy Mixed Nuts
- Marinated Olives, Whole Grain Mustard
- Compote & House Made Jams, Honeycomb, Pickled Vegetables, Dried Fruit
- Sliced Baguettes, Rosemary Focaccia, Crackers, Grissini

Mini Croissant Display \$11.95

Assorted Freshly Baked Mini Butter Croissant Sandwiches (Roast Beef, Turkey Breast, Ham & Swiss and Tuna Salad) with Swiss Cheese, Lettuce, Tomatoes, and Mayonnaise.

Cheese Display (vgt) \$8.95

- Assorted Domestic & Imported Cheeses
- Dried Fruits, Grapes, Mixed Nuts, Honeycomb, Figs, Marmalade
- Artisan Bread, Grissini, Crackers

Grilled Vegetables \$8.50

Red, Yellow and Green Peppers, Zucchini, Squash, Green Asparagus, Mushroom and Baby Tomatoes Marinated in Roasted Garlic, Balsamic Vinaigrette with Chipotle Ranch

San Diego Chips and Salsa (vgt) \$6.95

Black Bean, Corn, Cotija Cheese and Lime Salsa, Grilled Pineapple and Mango Salsa, Salsa Verde and Tri-Colored Tortilla Chips

Dim Sum Station \$10.50

- Selection of Steamed and Fried Dim Sum
- Potstickers, Shumai, Dumplings and Spring Rolls
- Soy, Spicy Chili Sauce, Sweet Chili-Garlic Sauce and Plum Sauce

Wrap it Green \$7.00

- Thai Basil Chicken, Green Curry Tofu
- Bibb Lettuce, Pickled Onion, Veggie Sticks, Spicy Mustard, Sweet Chili-Garlic Sauce, Plum Sauce

Chilled Seafood \$22.50

- Jumbo Gulf Shrimp with Traditional Cocktail Sauce
- Snow Crab Claws with Lemon Garlic Butter
- Green Lipped Mussels, Cilantro Salsa Dip
- Lemon Aioli and Lime Wedges

Street Taco Stand \$13.95

- Fried Fish, Chipotle Carne Asada, Chicken and Pork Carnitas
- Warm Flour and Corn Tortillas, House Salsa, Guacamole, Sour Cream
- Shredded Cheddar, Lime Wedges, Shredded Cabbage, Crema and Tortilla Chips

Evening



Culinary Actions Stations

Create an interactive dining experience with an action station. These chef-attended stations allow your guests to build their perfect meal and have fun doing it. All prices are per person, minimum of 30 guests. On site chef (90 minutes) \$150. One Chef for every 35 guests.

Spanish Tapas \$18.95

- Jamon Croquettes
- Patatas Bravas with Spicy Tomato Sauce and Aioli
- Catalan Guacamole
- Sizzling Garlic Shrimp with Rustic Croutons
- Moorish Kebabs (Chicken & Lamb)
- Artichoke Toast, Roasted Garlic Aioli, Basil Leaves
- Tapenade with Grilled Country Style Bread
- Manchego Cheese with Marcona Almonds
- Coca with Candied Red Sweet Peppers

San Diego Tacos \$19.95

- Fried Baja Fish Taco
- Brisket Taco: Sumac Onions, Mint & Oregano
- Eggplant Taco: Japanese Eggplant, Garlic, Thyme, Fresh Herbs
- Shrimp and Chorizo Taco: Cherry Tomatoes, and Tomatillo
- Chicken El Pastor: Caramelized Pineapple, Fresh Tortillas
- Chip & Salsa Bar: Arbol Salsa, Tomatillo Salsa, Pico de Gallo, Roasted Tomato Salsa

Convoy Street Thai \$18.95

- Chicken & Beef Satay: Savory Peanut Sauce and Crisp Cucumber Relish
- Spring Rolls: with a Sweet Chili Dipping Sauce
- Shrimp & Mango Red Curry: Bell Pepper, Onion and Basil
- Eggplant & Tofu: Green Curry, Onion & Thai Basil
- Beef Yellow Curry: Carrots & Potatoes
- Steamed Jasmine Rice
- Beef Yellow Curry, Carrots & Potatoes
- Steamed Jasmine Rice

The Little Burgers \$17.95

- Grass Fed Burger: Butter Lettuce, Tomato, Sharp Cheddar, Caramelized Onion and Aioli
- Luau Pork: Mango-Pineapple Salsa, Hawaiian Roll
- Tuscan Chicken: Crispy Pancetta, Arugula, Balsamic Aioli
- Garden & Grain: Sweet Potato Quinoa, Sweet Compote, Cheddar
- Served with Homemade Truffle Chips

Romano \$17.50

- Assorted Bruschetta
- Insalata: Escarole, Oranges, Oil-Cured Olives, Shaved Pecorino Romano
- Lobster Mac and Cheese
- Wild Mushroom Risotto: Sautéed Garlic, Spinach and Parmesan Cheese
- Chicken Alfredo Garganelli
- Roasted Seasonal Vegetables

Rice Market \$18.95

- Cantonese Fried Rice, Shrimp, Egg, Scallions
- Pork Belly: 5-Spice Hoisin Glaze, Pickled Mustard Greens, Shredded Carrots, Peanuts
- Korean Fried Chicken: Sweet & Spicy Gochujang, Marinated Cucumber and Kimchi
- Tofu Char Sui: Pickled Cucumber, Julienne Carrots, Savoy Cabbage, Scallions
- Miso Honey Salad
- Jasmine Rice

Carving Stations

Create an interactive dining experience with an action station. These chef-attended stations allow your guests to build their perfect meal and have fun doing it. All prices are per person, minimum of 30 guests. On site chef (90 minutes) \$150. One Chef for every 30 guests.

Prime Rib Beef \$18.50

Dry Spice-Rubbed and Slow Roasted Prime Rib, Roasted Garlic Mashed Potatoes, Horseradish Cream, Natural Jus

Pepper Crusted Whole Beef Fillet \$24.50

Mushroom Ragout and Assorted Dinner Rolls

Citrus Glazed Atlantic Salmon \$16.50

Sweet Potato Hash, Dill Mustard and Onion Soubise

Marinated Spiced Leg of Lamb \$16.95

Mint Cucumber Raita and Spiced Couscous Salad

Banana Leaf Wrapped Mahi-Mahi \$15.95

Coconut and Cilantro Rice with Lemon Cream Sauce

Roasted Turkey Breast \$16.50

Traditional Potato Puree, Cranberry Chutney and Gravy

Dessert Stations

Create an interactive dining experience with an action station. These chef-attended stations allow your guests to build their perfect meal and have fun doing it. All prices are per person, minimum of 30 guests. On site chef: \$150 (90 minutes) . One Chef for every 30 guests.

Chocolate S'mores \$9.50

Selection of Homemade Marshmallows, Banana, Vanilla, Mint,
with Graham Crackers and Chocolate Graham Crackers

Freshly Baked \$10.95

Milk Chocolate and Griottines Fondant, 70% Dark Chocolate Fondant
with Macerated Berries, Carmel Sauce and Whipped Cream

Build Your Own Cupcakes \$9.75

Belgian Chocolate, Red Velvet, Carrot and Tahitian Vanilla Cupcakes,
Vanilla Butter Cream, Fudge Frosting, Cream Cheese, Grand Marnier, Assorted
Candies, Chocolate Flakes, Candy Pearls, Crushed Oreos, Candied Nuts

Dinner Buffets

All prices are per person, minimum 25 guests unless otherwise noted.

Grill it Up \$36.95

Salad

Fresh Garden Greens, Tear Drop Sweet Peppers, Crushed Pistachio, Citrus Dressing

Radicchio, Pear & Arugula with Orange Mustard Vinaigrette

Grilled Baby Romaine, Shaved Parmesan, Caesar Dressing, Garlic Croutons

Off the Grill

Dry Spice Rubbed Skirt Steak, Chimichurri

Lemon Thyme Roasted Chicken
Bourbon BBQ Sauce

Lemon Pepper Seasonal Fish, Roasted Corn & Avocado Salsa

Dessert

Caramel Fudge Brownie

Strawberry Shortcake with Fresh Berries

East Meets West \$43.50

Asia

Edamame Steamed with Soy Chile Sauce, Udon Noodles and Pork Belly

Thai Green Curry Chicken

Europe

Nicoise Salad

Pan Seared Gnocchi with Shredded Short Rib
Roasted Pork Cutlet with Oyster Mushrooms

America

Baby Romaine with Caesar Dressing

Slow Roasted Prime Rib with Horseradish Cream

Grilled Vegetables and Scalloped Potatoes

Dessert

Mango Sticky Rice

Crema Catalana

New York Cheesecake

Sand and Sun \$38.50

Soup & Salad

Corn Chowder and Saltine Crackers

Sucrine Salad & Orange, Cashew Nut, Avocado and Shallot Vinaigrette

Petite Local Greens, Baby Romaine, Cherry Tomato, Onion, Cucumber and Citrus Herb Vinaigrette

Entrée

Chipotle Glazed Chicken Breast. Blackened Seasonal Fish with Lemon Caper Beurre Blanc

Roasted Shrimp and Creole Sauce. Roasted Cauliflower and Parsley Fingerling Potatoes

Dessert

Banana Rum Raisin Bread Pudding

Salted Caramel Chocolate Tart

Coconut Gateau

From the Islands \$36.50

Salad Bar

Local Garden Greens, Tomato, Onion, Cucumber, Jicama with Passion Fruit Vinaigrette

Three Bean Salad with Vinaigrette

Seafood Ceviche

Entrée

Jerk Chicken. Guava Basted Roasted Pork Loin. Seasonal Fish Escabeche.

Rum Glazed Roasted Root Vegetables.
Coconut Dusted Fried Plantains

Dessert

Chocolate Dipped Coconut Macarons,
Guava Parfait, Café Con Leche Crème Brûlée

EVENING

Dinner Buffets

All prices are per person, minimum 25 guests unless otherwise noted.

Mediterranean \$37.50

Soup & Salad

Pistou Soup with Ciabatta

Greek Salad, Feta, Olives, Cucumber

Caprese Salad with Baby Mozzarella,
Heirloom Tomato and Basil

Entrée

Seafood Tagine

Chicken Breast Saltimbocca and Sage Jus

Grilled Beef with Cumin

Dessert

Baklava

Greek Honey Pie

Pear Galette

Taste of Havana \$37.50

Salad Bar

Local Greens with Crispy Garbanzo, Queso Fresco,
Tomato, Onion, Cucumber and Tropical Vinaigrette

Avocado & Tomato Salad

Plantain Chips

Jicama Grapefruit Salad

Entrée

Pork Asado, Onion Garlic Mojo

Carne Mechada

Seared Seasonal Fish Enchilado

Dessert

Abuelita Chocolate Mousse

Caramel Flan

Tres Leches

Banana Tart

Anytime



ANYTIME

Anytime Bites

Snacks

Assorted Mixed Nuts \$2.50/person

Trail Mix (individual bags) \$2.50/person

Nature Valley Granola Bars \$2.50/person

Assorted Kind Bars \$3.00/person

Honey Roasted Peanuts (1 oz.) \$2.50/person

Roasted Almonds \$2.50/person

Desserts

Assorted Cookies \$2.00/person

Cookies, Gluten Free \$3.00/person

Brownie (with or without Nuts) \$2.25/person

Zesty Lemon Bar \$2.50/person

Streusel Bar \$2.50/person

Blondie \$2.50/person

S'mores Bar \$2.75/person

Rice Crispy Treats \$2.50/person

Chocolate Dipped Strawberries \$2.50/person

Assorted Cupcakes \$2.80/person

Caramel Sea Salt, Vanilla Bean, Chocolate Ganache, Red Velvet, Cappuccino

Assorted Mini Tarts \$3.50/person

White Chocolate Macadamia, Pomegranate Swirl, Coconut Lime,
Apple Brown Butter, Chocolate Reflection

Assorted Cheesecakes \$3.25/person

Mixed Berries, Pumpkin, New York, Triple Chocolate, Crème Brûlée

Assorted Elite Mini Pastries \$3.25/person

Crème Brûlée, New York Cheesecake, White Chocolate Espresso,
White Chocolate Passion Fruit, Chocolate Fantasy

ANYTIME

Theme Break Concepts

All prices are per person, minimum of 10 guests unless otherwise noted

Candy Store \$9.50/person

Jelly Beans, Gummy Bears, M&Ms, Reese's Pieces, Red Vines, Chocolate Raisins,
Malted Milk Balls, Yogurt Covered Raisins

Mountain Energy Boost \$8.50/person

Build your Own Trail Mix Bar, Dry Fruit, M&Ms, Cashews, Peanuts, Sunflower Seeds, Toasted Coconuts, Granola Raisins, Almond and Pumpkins Seeds, Kind Bars, Yogurt Covered Pretzels, Seasonal Whole Fruits

Ocean Energy Boost \$9.50/person

Select two juices: Lemon Cucumber, Strawberry-Basil, Black Raspberry-Acai, or Red Raspberry Pomegranate
Hummus: Traditional, Roasted Red Pepper, Edamame, White Bean and Herbs, with Pita Chips and Lavash.

Desert Energy Boost \$8.50/person

House-Made Guacamole with Fire Roasted Salsa
Mini Beef Taquitos, Warm Pepper Cheese Dip
Corn Tortilla Chips and Pineapple Empanadas

Take Me Out to the Ball Game \$8.50/person

Zebra Caramel Chocolate Gourmet Popcorn, Perfectly Salted & Caramel Trail Mix, Warm Soft Pretzels,
and Whole Grain Mustard.

Bread & Bars \$9.50/person

Freshly Baked Savory Scones, Blueberry Scones, Orange Cranberry Muffins, and Chocolate Chip Muffins.
Assorted Grain/Fruit Bars and Kind Bars.

Executive Snack Break \$9.50/person

Mixed Berries with Lemon Zested Whipped Cream, Assortment of Mixed Nuts,
Roasted Red Hummus with Pita and Carrot Sticks

Tea Time \$10.00/person

Assorted Shortbread Cookies, Linzer Cookies, Scone and Mini Tea Cakes served with Classic Clotted Cream,
Jams, Jellies and Assorted Herbal Teas.

ANYTIME

Beverages

Water

Water prices include setup and clean up, table linens, cocktail napkins, ice and a beverage dispenser with environmentally friendly cups.

Natural Water \$12/Gallon

Spa Water with Citrus \$16.50/Gallon

Sparkling Mineral (1L) \$13

Dasani Water \$3.00/Bottle

Hot Beverages

Hot beverage prices include setup and clean up, table linens, cocktail napkins, sweeteners, creamers, stir sticks and a beverage dispenser with environmentally friendly cups.

Freshly Brewed Gourmet Coffee

Regular and Decaf \$39.00/Gallon

Assorted Hot Tea \$39.00/Gallon

Hot Chocolate \$48.50/Gallon

Apple Cider with Cinnamon Sticks \$59.00/Gallon

Cold Beverages

Cold beverage price includes setup and clean up, table linens, cocktail napkins, ice and a beverage dispenser with environmentally friendly cups.

Chilled Lemonade \$35.00/Gallon

Chilled Raspberry Lemonade \$38.00/Gallon

Citrus Punch \$35.00/Gallon

Iced Tea \$35.00/Gallon

Individual Beverages

Assorted Sodas \$3.00/person

Coke, Diet Coke, Caffeine Free Diet Coke, Coke Zero, Sprite, Diet Sprite

Honest Teas (Organic) \$4.50/person

Half Lemonade and Half Tea, Honey Green, Peach, Pomegranate Blueberry, Cranberry Lemon

Minute Maid Juices, Assorted \$4.25/person

Orange, Apple, Cranberry

Organic Valley Milk \$3.50/person

2% and Chocolate

ANYTIME

Bars

Alcohol and Bar Services

All campus events with alcoholic beverages must be processed through USD Catering. Please contact the Catering Sales office for a quote and to arrange your bar services. All prices are per person, unless otherwise noted.

The Alumni Bar \$18.00/person

Includes Premium Wines, Beers and Cocktails produced by USD Alumni, in addition to Mineral and Sparkling Waters, assorted Soft Drinks and Condiments.

Bartender Required: \$210 for 90 minutes

For each additional 30 minutes: Add \$8.00/person and additional bartender time is \$75

The Basic Bar \$12.00/person

Includes House Domestic Wines, Local Beers, Mineral Water, Assorted Soft Drinks and Condiments.

Bartender Required: \$210 for 90 minutes

For each additional 30 minutes: Add \$5.00/person and additional bartender time is \$75